

Timeless Elegance

Country Gardens

Gourmet Food

Fine Wines

COUNTRY B & B COTTAGES

tranquility, luxury, and more...



SOUTH CATHEDRAL FARM
Buxton

Fine Food at South Cathedral Farm

We aim to use Home Grown, Home Made and Premium Local Produce in our Culinary Creations wherever possible

Entree

Asian Style Roasted Pumpkin Soup (Vegetarian)

Seasoned with Tikka Masala and fresh Coriander and accompanied by homemade sourdough toast

Buxton Smoked Trout and Greens

Lovely chunks of locally Smoked Trout served on a bed of fresh Salad Greens Garnished with Whole Baby Capers and shavings of Spanish Red Onion

Main Course

Chicken, Leek and Mushroom Pot Pie

Hearty Tasty Pie served with Oven Roasted and Steamed Fresh Vegetables

Moroccan Lamb

Slow cooked with tomatoes and Moroccan Spices and served with Cous Cous and Fresh Basil

Vegetable Stack (Vegetarian and Gluten free)

A Colourful Selection of Char Grilled vegetables, topped with Basil and marinated Fetta Cheese

Dessert

Chocolate Mousse

Mouth watering decadence

Lemon Delicious Pudding

An old Aussie favourite accompanied by Vanilla Ice Cream

Two course meal \$60 per person

Three course meal \$80 per person

Mountain Views

Nature

Seclusion